

# CALCO CHARDONNAY – TRIANGLE WINES

Coquimbo



**APPELLATION:** Limarí Valley

**BLEND:** Chardonnay

**WINEMAKER:** De Martino

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from the Limarí Valley, where the cooling influence from the Pacific delays ripening, giving a long steady growing season. The Chardonnay vines were planted in 2005 on their own roots. Soils are clay and limestone.

**VITICULTURE:** \_\_\_\_\_

The farming is lutte raisonnee.

**WINEMAKING:** \_\_\_\_\_

The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into used 228-litre French oak barrels where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 18°C and 22°C. Bâtonnage was kept to a minimum and the wine underwent partial malolactic fermentation. The wine was aged for 12 months in neutral oak barrels before bottling.

**WEBSITE:** n / a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Fresh aromas of citrus and stone fruit intermingle with a saline note. Medium bodied with a smooth texture and concentrated fruit, balanced by fresh acidity. The finish is long and mineral.